

FRIDAY, DECEMBER 15, 1871.

THE FARM AND HOUSE.

STOCK-RAISING AND FATTENING FOR MARKET.

A change is gradually coming over the enterprising portion of the agricultural community; they can see that the old system of selling everything on their land for other people to carry into market land, and making State and State institutions impoverished condition, the soil is still spreading to a wider extent to be called "the West." What is new is that Ohio is gradually going down hill at a railroad town, and the other part of the West and Southwest is following in the track. What can be expected of a system which exports even from which is made the strongest and most enduring lumber, but a reduction in the yield from the land and comparatively barren soil? There is a good deal of nonsense talked and written about interminable fertility in soil, but there is nothing of the kind in existence, for the common lay of nature applies to land the same as to everything else, and if one tenth is taken from ten acres it only results. It is true there are means to make the nine-tenths produce as much as when the other tenth was there, but that does not prevent a corresponding deduction, and it is no matter if the fertility is so great that a crop of 100 bushels of bushels corn should only take one-twelfth of it away, for it is then only a question of time. Not many years since I was on farm which had been said to be inexhaustible, and it had been a most beautiful tract of land when he who despised it first broke the virgin soil. I forgot how many years he held it, but I think it was only eighteen, when it was so run down that he could no longer make it pay for cultivation.

Corn is grown year after year, and sent to England, where the tenant farmers buy it and turn it into meat for market, beef, mutton, bacon, and in doing so they make such vast quantities of rich manure that the real dealers in yield, while the American farmer, employing his own hand, wastes it by not consuming his own produce, till it does not grow half a fair average crop, this is unprofitable writing, for nevertheless, and the evils entailed by such and such a system will be fully paid off by posterity. The practice of meat, dairy products and pleasure-houses is likely to be unaffected for some years by the limited increase in stock-raising which is likely to take place for there are too many old school farmers left for the more intelligent portion to have a fair share, all down besides, the home supply and demand will never have much effect on the market, as in these days of steam and electric communication, European consumption will regulate the price of all varieties of agricultural produce.

Let the Americans take lesson of their foes and send fine sound meat, little sugar, to England, and there will receive at least four cents per pound more than for the pickled pork, and let them do this only for a short time, and the same meat will be appreciated in the home market, and the prices, whichever way it is cured, will always pay for feeding corn and grain to pigs as well as to other animals.

TURKEY BREEDING.—We presume only, for we cannot definitely post in turkey theoretically discussed to be familiar with the fowl subject that in the following article, which we clip from the columns of the *Advertiser*, there may be some valuable hints which will prove interesting and profitable to those in that line of business at home. This says, we raise poultry chiefly for the table. What the production in his stock is good quality of flesh, early matured, and capacity to make the most flesh out of given amount of food. A turkey weighing fifteen pounds is just as good for the table as one weighing thirty, and most housekeepers would prefer them under twenty pounds. In most markets the lighter weights would bring the higher price. It is only in the region of large birds and bearing houses that very large birds bring an extra price. It takes about three years for a turkey to attain his largest weight, if at twelve months a gobbler reaches thirty pounds live weight, at two years he would reach thirty-five, and at three years forty, or a little more. But it is rare to get a male bird over forty pounds, and then it is generally by some process of grafting that destroys his stamina and shortens his life. This weight is exceeded sometimes, but about the time he is almost sure of a forty-five-pounder, the prodigy sickens and dies. It may be assumed, then, that forty pounds is about the limit to which a common turkey ever reaches, and that from the time of its birth to the weight of thirty it is safe for the hen. With broodings of this size, and a little under, we should act large, strong chicks, that will consume food and mature earlier than the offspring of common sized birds. No birds will make quickly to treatment than the turkey. The influence of a large sized gobbler in a flock is immediately visible in the increased size of the chicks. The introduction of wild blood increases the hardness of the young. A large proportion of the eggs will hatch, and a much larger number of young will be likely to grow up. With a little care-taking, it is quite easy to breed any desired shade of plumage.

MULCHING.—Few farmers realize the benefit derived from mulching. Although a practice much more common among gardeners than farmers, the farm can not do better in a general way than borrow from the example of the garden, and the nearer approach the one makes to the complete fertility of the other, so much greater will be the profits of the cultivated. Surface manuring is unsatisfactory, and a mulch produces this. In winter the surface is kept warm by mulching, in summer it is kept cool, and what is more important, sudden variations of temperature are prevented. Glass-lands and winter grases especially are benefited by it, and the damage resulting from a dry time after sowing is in a great measure prevented. One great advantage of the peat, buckwheat and clover crops is the mulching effects of their abundant stalks and leaves, and these are so marked that many farmers actually believe and maintain that these crops leave the ground richer than they found it.

PLATES WITHOUT STONES.—An agriculturist has, it is said, tried with success the following method of making peaches grow without stones: "Turn the tops of the trees down, cut off the ends, stick them into the ground, and fasten them so with stakes; in a year or two these tops will take root; when well rooted, cut off the branches connecting these reversed and rooted branches with the tree proper, and this reversed peach tree will produce fine peaches without stones." The same experiment may be tried with plums, cherries and currants.

AN APPEAL

DOMESTIC RECIPES.

Brown Apple Pudding.—Half a pound of apples, half a pound brown sugar, half a pound of currants, six ounces of sugar, two eggs, and the grated rind of a lemon. Chop the apples small, add the brown sugar, currants, sugar, and lemon-peel, then the eggs well beaten; boil it three hours in a buttered mold or basin, and serve with sweet sauce.

Oyster Omelette.—Three eggs well beaten, a little parsley, and an onion well minced, a little paper and salt, one dozen good oysters: fry in butter with a little cream. The omelet must not be turned, but when done on the one side must be browned or held close to the fire, when it rises and browns serve hot with good gravy.

Trout Gratinato.—One quart of melted cheese, a pound of butter, a quarter of a pound of flour, one ounce of ginger, half an ounce of ground allspice, a teaspoonful of carobose, one quarter of a pint of warm milk, and two eggs. Put the flour into a basin with the sugar, ginger and allspice; mix these together; wash the butter, and add it with the cheeses, to the other ingredients. Stir well; warm the milk and carbonize the cheese of sorts in it; beat the eggs light, and mix the whole into a smooth dough. Pour the mixture into a buttered and baked oven. Just before it is done, brush the top with the yolk of an egg beaten in a little milk, and replace it in the oven to finish.

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To Kill Rats.—A few drops of oil of lavender, a little pepper and salt, and a few drops of oil of camphor.

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